



La Cave Wine Bar & Restaurant

Table D'Hôte Menu

3 Course Menu

€36.95

French Onion Soup Gratinée

Duck Liver Paté Port Wine Gelée

Gravlax of Irish Salmon, Dill and Caper Dressing

Baked Goats' Cheese Salad, Honey, Apple and Walnuts

Prawn Cocktail Avocado Mousse, Smoked Salmon and Chervil

Fresh Fish of the Day

Duck Confit à l'Orange

Slow-Braised Lamb Shank with Honey, Rosemary and Whiskey Jus

Creamy Gran Ravioli, Spinach, Wild Mushrooms, Parmesan

Prime Irish Black Angus Sirloin Steak with Pepper Sauce

Crème Brûlée à la Cassonade

Chocolate Praline Mousse with Profiterole

Apple and Pear Tarte Tatin, Cinnamon and Vanilla Ice-Cream

Selection of Ice-Cream

Red Berry Fruit Sorbet

French Cheese Selection

(10% service charge for groups of six or more)



La Cave Wine Bar & Restaurant

Bistro Lunch (12.00 - 16.00)

2 Course €21.50

Soup of the Day

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Today's Special

Tourist / Pre-Theatre Menu (12:00 - 17:45)

2 Course €24.95 / 3 Course €29.95

French Onion Soup Gratinée

Roaring Water Bay Mussels, Leeks and White Wine

Duck Liver Pâté Port Wine Gelée

Baked Goats' Cheese Salad, Apple, Honey and Walnuts

Lambs' Kidneys à la Bordelaise

Duo of Fresh Fish of the Day Simply Grilled

Creamy Gran Ravioli, Spinach, Wild Mushrooms, Parmesan & Truffle Oil

Wild Venison Bourguignon

Lamb Cutlets, Rosemary, Thyme Jus

Prime Irish Minute Steak & Peppercorn Sauce

(Main Course Only - €16.95)

Crème Brûlée à la Cassonade

Chocolate Praline Mousse with Profiterole

Apple and Pear Tarte Tatin, Cinnamon, Vanilla Ice-Cream

Selection of Ice-Cream Délice

Red Berry Fruit Sorbet

Selection of French Cheeses

(10% service charge for groups of six or more)

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A La Carte Menu

Entrées/Starters

<i>La Salade Verte</i>	<i>House Salad, Cherry Tomatoes, Olives & Bread Basket</i>	€6.95
<i>La Soupe du Jour</i>	<i>Soup of the Day & Bread Basket</i>	€6.95
<i>La Soupe à l'Oignon</i>	<i>French Onion Soup & Bread Basket</i>	€7.95
<i>Les Rognons</i>	<i>Lambs' Kidneys à la Bordelaise</i>	€7.95
<i>Les Moules Marinières</i>	<i>West Coast Steamed Mussels, Leeks & White Wine</i>	€7.95
<i>Le Chèvre Chaud</i>	<i>Baked Goat's Cheese Salad, Apple, Honey and Walnuts</i>	€8.25
<i>Le Pate de Canard</i>	<i>Duck Liver Pâté Port Wine Gelée</i>	€8.75
<i>Le Saumon</i>	<i>Gravlax of Irish Salmon, Dill and Caper Dressing</i>	€9.95
<i>Les Crevettes</i>	<i>Prawn Cocktail Avocado Mousse, Smoked Salmon & Chervil</i>	€9.95
<i>Les Escargots</i>	<i>Half Dozen Snails with Garlic, Parsley Butter & Breads</i>	€9.95
<i>Les Hûîtres</i>	<i>Half a Dozen West Coast Rock Oysters (+ Glass of Chablis)</i>	€12.95 €20.95
<i>Le Foie Gras</i>	<i>Seared Foie Gras with Toasted Brioche, Red Onion Chutney (+ Glass of Sauternes Dessert Wine)</i>	€19.95 €29.95

Repas Légers/Light Meals

<i>L'Assiette de Fromage</i>	<i>Platter of French Cheeses, Walnuts, Honey & Red Grapes</i>	€18.95
<i>L'Assiette de Charcuterie</i>	<i>Platter of French, Italian, Spanish Salamis & Serrano Ham</i>	€18.95
<i>La Cave Spéciale</i>	<i>Platter of French Cheeses, Salamis, Pâté & Serrano Ham</i>	€19.95
<i>L'Assiette de Saumon</i>	<i>Platter of Irish Smoked Salmon & Gravalax, Salad & Capers</i>	€24.95

Plats de Résistance/Main Courses

<i>Les Rognons</i>	<i>Lambs' Kidneys à la Bordelaise</i>	€18.95
<i>Le Coq Au Vin</i>	<i>Oven Roast Organic Irish Chicken Leg in Red Wine Sauce</i>	€19.95
<i>Le Chevreuil</i>	<i>Wild Irish Venison Bourguignon Casserole</i>	€20.95
<i>Les Ravioli</i>	<i>Creamy Gran Ravioli, Spinach, Wild Mushrooms & Parmesan</i>	€21.95
<i>Le Poulet</i>	<i>Cornfed Chicken Supreme, Creamy Tarragon Sauce</i>	€21.95
<i>La Souris d'Agneau</i>	<i>Slow Cooked Lamb Shank, Rosemary, Honey & Whiskey Jus</i>	€22.95
<i>Le Confit de Canard</i>	<i>Confit of Duck Leg à l'Orange</i>	€23.95
<i>Le Filet de Poisson</i>	<i>Fresh Fish of the Day with Salsa Verde</i>	€24.95
<i>Entrecôte de Boeuf</i>	<i>Prime Irish Black Angus Sirloin Steak & Peppercorn Sauce</i>	€26.95
<i>Le Carré d'Agneau</i>	<i>Rack of Wicklow Lamb, Rosemary, Honey & Whiskey Jus</i>	€29.95
<i>Le Filet de Boeuf</i>	<i>Prime Irish Black Angus Beef Fillet & Peppercorn Sauce</i>	€35.95

All Main Courses are garnished with Seasonal Vegetables, Mash or Gratin Potatoes

Allergens Matrix available